

Ragi Rava Dosa Recipe

Ingredients:

Idly (or Dosa) Batter – 2 cups

Rava (Sooji) – 1/2 cup

Ragi Flour – 2 cups

Salt as per taste

Oil as required

Preparation:

1. Mix the ragi flour and rava in a bowl.
2. Add enough water and mix well.
3. Keep it aside for 60 minutes.
4. After 60 minutes, add the idly batter and enough salt.
5. Sprinkle some water and mix well to a pourable batter.
6. Heat a tawa over medium flame.
7. Pour a ladleful of the batter and spread evenly.
8. Add oil around the edges and cook on both sides.
9. Remove and transfer to a serving plate.
10. Serve with chutney and sambar of choice.

